

TOKAJ



**SÁRGA BORHÁZ**  
LA MAISON JAUNE

## Sárga Borház Tokaji Aszú 6 Puttonyos 2018

### Characteristics of the vintage

2018 is the hottest and earliest ripening vintage we know. The blossoming started on May 14th, the earliest date in Tokaj. The summer was hot and dry but without major heat waves. The maturity was 5 weeks ahead of the average of the last ten years. Despite the heat and the precocity, we were able to maintain the acidity in our grapes. It is a vintage of great quality for Aszú wines, as we could select extremely concentrated, very dried and shrivelled berries.

The aszú berries were selected one by one between August 22nd and October 31st through 3 passages in the vineyard. The aszú berries were extremely rich, just lightly botrytised but completely shrivelled. They were poured in stainless steel vats and stored there until vinification that we started on October 25th.

### Tasting notes

It reveals a deep gold colour, more profound than usual. The nose is intense and spicy, displaying tropical fruits, orange zest, sandal tree aromas. The mouth is rich, structured with fresh round acidity and some tannic finish.

(September 2021)

### Grape varieties

Aszú berries: 80% Furmint, 20% Zéta

Base wine: 70% Furmint, 30% Hárslevelű

### Vinification

Each batch of aszú berries was vinified separately. About two third of the berries were poured in an actively fermenting must for 2 days for skin contact without crushing. The rest of the aszú berries was gently crushed and then soaked in a fresh wine or a wine at the end of its fermentation for 12 hours for skin contact. After a long pressing, the fermentation took place mostly in stainless steel vats and partly in small barrels until the beginning of December.



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### Maturing

The wine was aged for 2 years in oak barrels of 225 litres, mostly in oak barrels of several vintages. We realised the blending in March 2021. Bottled in August 2021.

### Analysis

Alcohol : 12.3%

Residual sugar : 190 g/l

Total acidity : 7 g/l

### Serving

With the vivacious acidity balancing the sweetness, Sárga Borház Tokaji Aszú 6 puttonyos is far more than a simple dessert wine. It can be savoured on its own or with a surprising range of dishes such as foie gras, white meat with creamy sauces, poultry with orange/cranberry, venison with almond sauce. With fish, like smoked salmon marinated in red pepper, with seafood and with slightly spicy, East Asian dishes. Excellent with mature salty hard or blue cheeses, like Roquefort, simply with fruits (apricot, pears or fruit salads) or with a fruit-based dessert (e.g. apricot tart). Can complement classics like hazelnut shortbread, crème brûlée, tiramisu dessert.

Ready to drink but with an important ageing potential (for 30 years or more). To enjoy the finest nuances, Sárga Borház Tokaji Aszú 6 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.

